LEMON CUSTARD-CAKE PUDDING

This old favorite goes modern! Its secret—frozen lemonade mix

Bake at 350° for 35 minutes.
Makes 6 servings

- 2 eggs, separated
- 2 tablespoons butter or margarine
- 3/4 cup sugar
- 1/2 cup (from a 6-ounce can) frozen concentrate for lemonade
- 2 tablespoons flour
- 1 cup milk

1. Beat egg whites until they form soft peaks in small bowl. Save for next step.
2. Cream butter or margarine with sugar until fluffy in medium-size bowl; beat in egg yolks, then frozen lemonade. Blend in flour, then milk. Fold in beaten egg whites.
3. Pour into greased 6-cup baking dish. Place dish in shallow pan on oven shelf; pour boiling water into pan to depth of about an inch.
4. Bake in moderate oven (350°) 35 minutes, or until top is firm and golden.
5. Spoon into dessert dishes; serve warm. (Custard, baked on the bottom, makes tangy sauce for the fluffy cake on top.)